

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Г	SCORE

83

Far East Buffet & Grill

Type of Establishment

O Farmer's Market Food Unit

Permanent
O Mobile

Address 300 Pleasant Grove Rd., STE 405 O Temporary O Seasonal

City Mount Juliet Time in 01:30 PM AM / PM Time out 02:35; PM AM / PM

Inspection Date 05/16/2023 Establishment # 605211956 Embargoed 0

Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 第2 O3 O4 Follow-up Required 夏 Yes O No Number of Seats 200

lisk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

- 12	¥=in e	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		CC)\$ =∞	mecte	d on-si	te
					Compliance Status	cos	R	WT		_		Ξ
	IN	OUT	NA	NO	Supervisien					IN	оит	,
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16		0	H
	IN	OUT	NA	NO	Employee Health				17	0	0	Г
2	TX.	0			Management and food employee awareness; reporting	0	0					П
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	×	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	宴	0	г
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	125	0	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	126	0	Г
6	ᇓ	0		0	Hands clean and properly washed	0	0		22	×	0	Г
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	_	H
8	100	0			Handwashing sinks properly supplied and accessible	10	0	2	I	0=0		П
	IN	OUT	NA	NO	Approved Source				23	×	0	П
9	窓	0			Food obtained from approved source	0	0			IN	OUT	П
10	0	0	0	×	Food received at proper temperature	0	0	1		0	$\overline{}$	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	١0	0	Ľ
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	П
13	0	凝	0		Food separated and protected	0	0	4	26	窦	0	П
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	1

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22		0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory	Consumer Advisory		
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	0	
34	X	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	Г
44	0	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-716, 68-14-716, 48-3-320.

05/16/2023

05/16/2023

Signature of Person In Charge

ignature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Far East Buffet & Grill
Establishment Number # | 605211956

Smoking observed where smoking is prohibited by the Act.

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 comp sink	CI	50						
Bucket	CI	100						

Equipment Temperature					
Description Temperature (Fah					
Atosa ric	34				
Wic	35				
Wif	10				

Food Temperature	Food Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Chicken wings	Thawing	32				
Diced chicken	Cold Holding	43				
Shrimp	Cooking	167				
Sweet and sour chicken	Cold Holding	39				
Shrimp raw	Cold Holding	39				
Chicken on-a stick	Cold Holding	39				
Fish	Cold Holding	33				
Noodles in wic 1 hr	Cooling	60				
Spicy crab	Cold Holding	40				
Steak raw	Cold Holding	41				
Honey chicken	Hot Holding	167				
Sweet and sour chicken	Hot Holding	140				
Mussels	Cold Holding	39				
Fried rice	Hot Holding	157				
Egg drop soup	Hot Holding	155				

Observed Violations
Total # 10
Repeated # 0
 13: Pans of raw beef and fish stored over vegetables 14: Employee washed cutting board and knife and then stored with other knives and cutting boards did not sanitize. Corrected during inspection. 33: Chicken wings and imitation crab thawing in sink in water but not in running water 34: No thermometer in chest freezer 35: Several large containers stored on shelf by back door not labeled
37: Containers of sauces and produce stored on floor in wic39: Wet wiping cloth left laying on prep table42: Pans stacked wet on shelf over 3 comp sink45: Severely grooved cutting boards through out kitchen
53: Water standing in broken floor tiles in dish area

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Far East Buffet & Grill

Establishment Number: 605211956

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed police with pic
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee washed hands when entering kitchen
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sushi rice timed out on container in sushi area
- 23: Statement posted at sushi station.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Far East Buffet & Grill				
Establishment Number: 605211956				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information